

**FOOD INTERMEDIATE HAVING ENHANCED SHAPE  
RETENTION AND ORGANOLEPTIC PROPERTIES AND  
METHODS OF PRODUCING THE DOUGH INTERMEDIATE**

Inventors: Madonna M. Ray et al.

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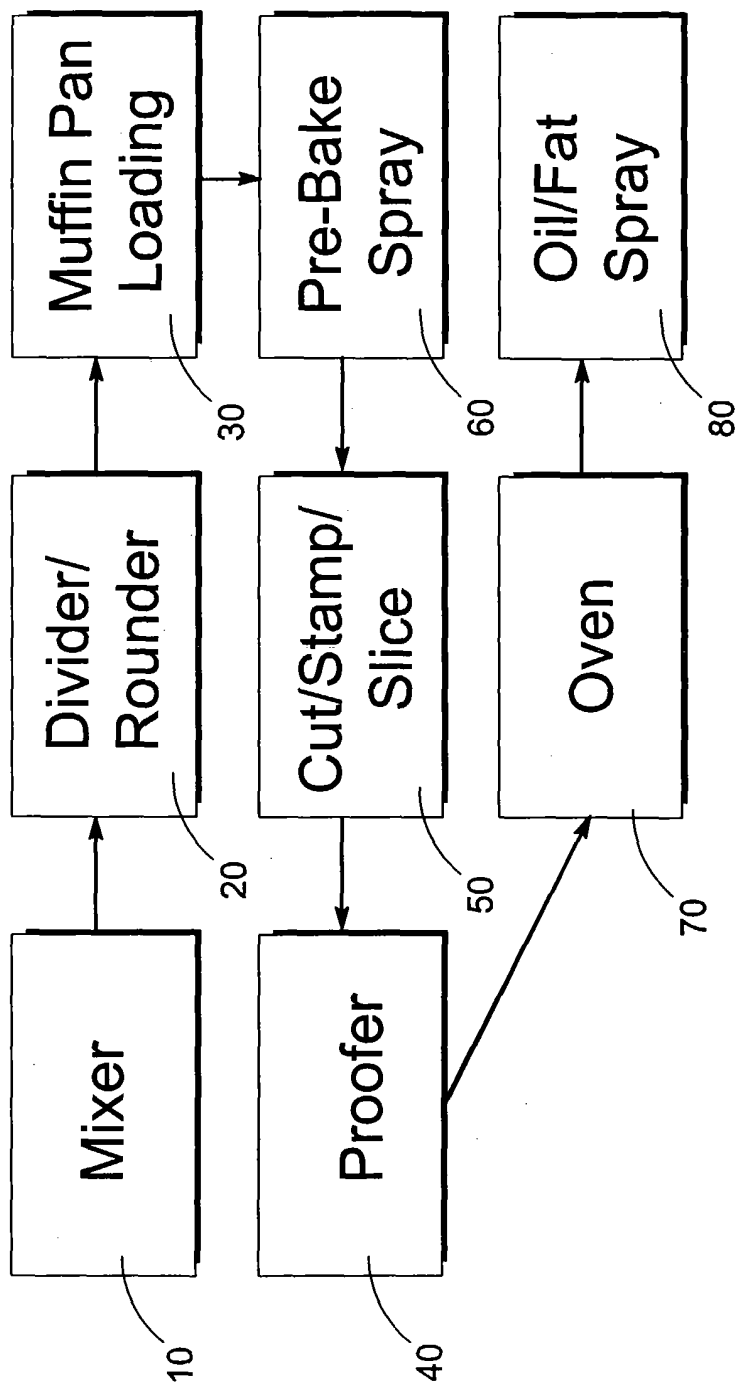


Fig. 1



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**Fig. 2**

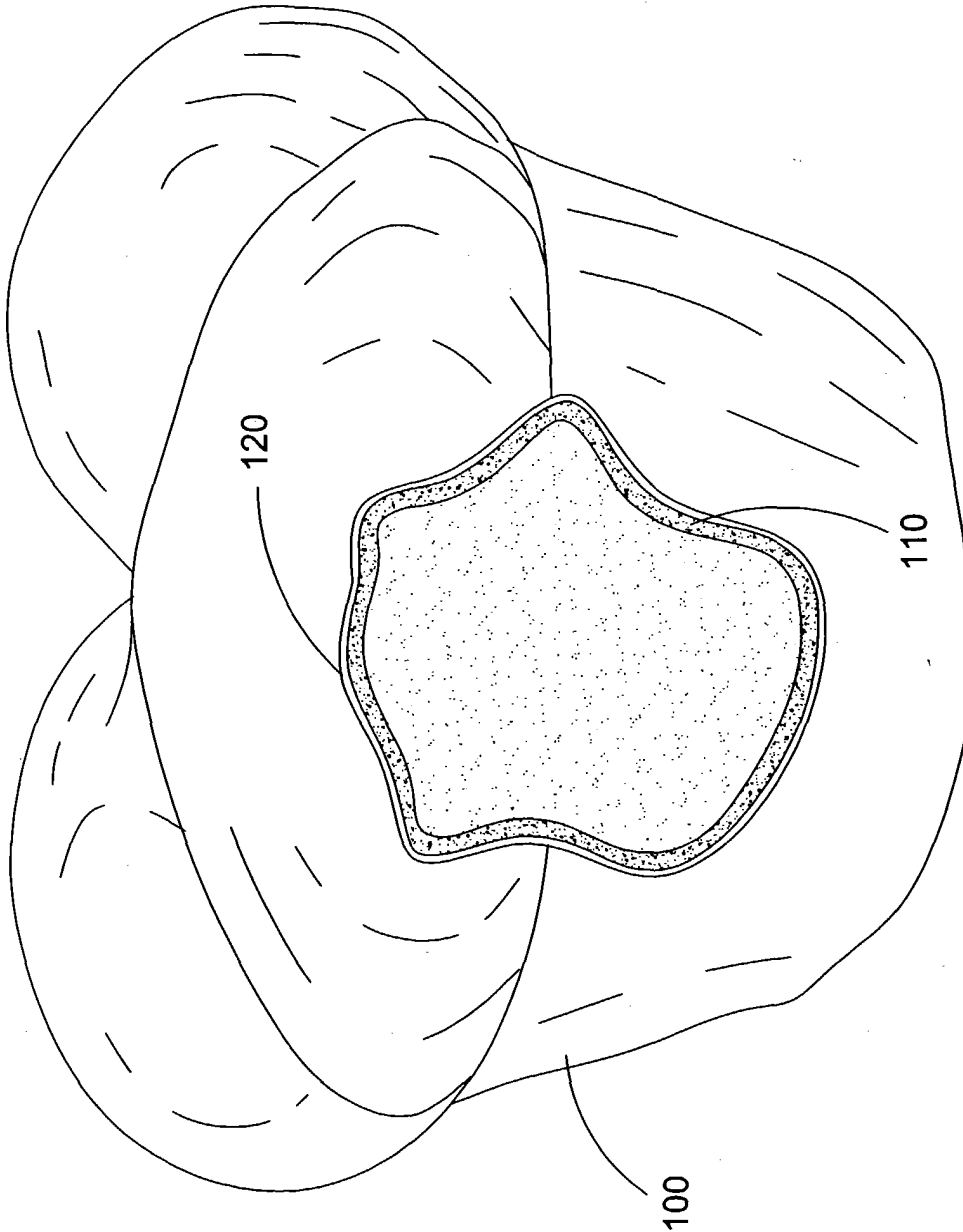


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**Fig. 3**



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